

NORTH HOUSE

{ T O S T A R T }

FRENCH ONION SOUP §*Veal Stock / Provolone / Gruyere / Crostini | 12***1000 LAYER PAVE † ‡***Crème Fraiche / Tobiko / Scallion | 14***WHIPPED RICOTTA § ‡***Maple Roasted Apple / Roasted Garlic
Toasted Pistachio / Grilled Bread | 16***POINT JUDITH CALAMARI* §***Cherry Peppers / Marinara / Sambal Aioli | 15***FILET OF BEEF TARTARE** §***Shallot / Marinated Mushroom / Pickled Mustard Seed /
Fried Caper / Dijonaise / Cured Egg Yolk / Toast Points | 18***NEW ENGLAND CLAM CHOWDER***Chopped Clam / Potato / Bacon
Cup | 8 • Bowl | 12***CRAB CAKE****Roasted Red Pepper Sauce / Arugula Salad | 16***BAKED OYSTERS****East Coast Oyster / Maryland Crab Stuffing / Charred Lemon
Arugula Salad | 18***NORTH HOUSE BUFFALO WINGS §****Buffalo • Korean BBQ
Garlic Parmesan***Carrot / Celery / Bleu Cheese Dressing | 15***BRUSSELS SPROUTS §***Black Truffle Oil / Parmesan Cheese / Roasted Garlic Aioli | 16***CHARRED OCTOPUS* †***Nduja Vinaigrette / Herb Roasted Fingerling / Florentine Relish | 16***THE FULL SLATE | 18 / 34 §**

GORGONZOLA • ARETHUSA CAMEMBERT • BUIRRATA

PROSCIUTTO • BRESAOLA • SALAMI PICANTE

BERRIES • CROSTINI

RAW BAR §***Shrimp Cocktail / Aea.**East Coast Oyster / 3.5ea.**Served with Mignonette, Cocktail Sauce, Lemon***{ S A L A D S }****THE NORTH HOUSE SALAD † ‡***Cucumber / Red Onion / Kalamata Olives / Cherry Tomato
Feta Cheese / White Balsamic Dressing | 12***STRAWBERRY BURRATA † ‡***Arugula / Marcona Almond / Basil Leaf
Balsamic Vinaigrette | 14**Add to any Salad: Chicken* | 9 • Tenderloin Tips* | 20 • Scallops* | 18 • Salmon* | 16 • Shrimp* | 16***NORTH HOUSE CAESAR §***Romaine Lettuce / Parmesan / Crouton
Caesar Dressing | 12***WEDGE †***Gorgonzola Crumble / Cherry Tomato / Cucumber / Bacon
Blue Cheese Dressing / Crispy Shallot | 14***{ E N T R E E S }****RICOTTA GNOCCHI***House-made Gnocchi / North House Bolognese
Parmesan / Ricotta | 26***DUCK BREAST* †***Celeriac Puree / Toasted Farro / Duck Confit
Apple / Charred Leek / Lingonberry Demi Glaze | 42***GREMOLADA CRUSTED HADDOCK* §***Fingerling Potato / Broccoli Florets / Cipollini Onion
Romesco | 32***SCALLOPS* †***Parmesan Risotto / Primavera Vegetable / Basil Pesto
Spring Onion Beurre Blanc | 42***HALF CHICKEN* †***Roasted Garlic Mashed / Garlic Braised Spinach / Cipollini
White Wine Pan-Sauce | 30***BOURBON BRAISED SHORT RIB OF BEEF §***Roasted Garlic Yukon Mash / Crispy Shallot
Honey Glazed Carrot / Rosemary Au Jus | 36***GRILLED CAULIFLOWER STEAK †***Hazelnuts / Almonds / Cranberry
Cherry Tomato / Arugula Pesto | 22***BEEF WELLINGTON****8-ounce Center-cut Filet / Mushroom Duxelles
Chicken Liver Mousse / Puff Pastry
Pommes Pave / Asparagus
Demi-glaze | 55***BUTCHER'S BLOCK* †***Roasted Garlic Mashed / Broccoli Cacio e Pepe
Red Wine Demi / Herb Compound Butter
New York Strip | 40 Filet | 48***SPECIAL CATCH****Chef's Selection, Rotating Set | MP***FAROE ISLAND SALMON* §***Red Quinoa Tabouleh / Roasted Spring Onions / Tzatziki
Sumac / Pomegranate Molasses Dressing | 32***BONE-IN PORK CHOP* †***Triple Cut 8 Hour Slow Smoked Chop
Herb Roasted Fingerling / Asparagus | 42***SIDES***Grilled Asparagus | 9 • Herb Roasted Potato | 9 • Truffle Mashed | 12 • Roasted Garlic Mashed | 8
Roasted Brussel Sprout | 8 • Honey Glazed Carrot | 8 • French Fries | 9 • Side House/Caesar Salad | 8*

The North House is committed to serving exceptional modern American cuisine, inspired and sourced from the ingredients of New England.

**Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of food-borne illness.
§ - Item can be prepared Gluten Free ‡ - Item is Vegetarian*

*** These menu items are served raw or undercooked. † - Item is Gluten Free
Before placing your order, please inform your server of any food allergies, restrictions, or aversions.*